

GIANT CHOCOLATE CHIP COOKIES



CLOUDY

MAKES: 15 giant cookies

INGREDIENTS:

2-1/4 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon salt
1 cup unsalted butter, softened
3/4 cup sugar
1/2 cup packed light brown sugar
2 eggs
2 teaspoons vanilla extract
2 cups semisweet chocolate chips

DIRECTIONS:

1. In a large bowl, mix the flour, baking powder, and salt.
2. In a separate bowl, cream the butter and sugars, then add the eggs, one at a time. Mix well after each addition.
3. Stir in the vanilla extract, then gradually stir in the flour mixture until combined.

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DIRECTIONS:

4. Add the chips and stir again.
5. For chewy cookies, refrigerate the dough for 2 hours or overnight.
6. Preheat the oven to 350°.
7. Using a 1/3-cup measuring cup, drop the dough onto a baking sheet, leaving 3 inches between mounds.
8. Bake for 30 to 35

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DIRECTIONS:

minutes, or until
light brown.
9. Cool for 5 minutes,
then transfer to a
wire rack and cool
completely.



The world's largest chocolate chip cookie covered 907.9 square feet and served 8,163 people.